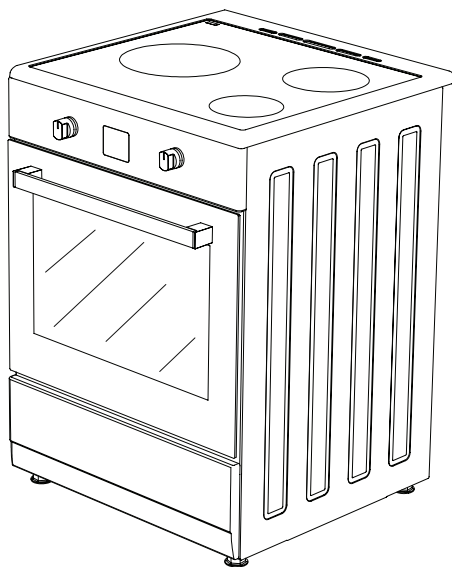
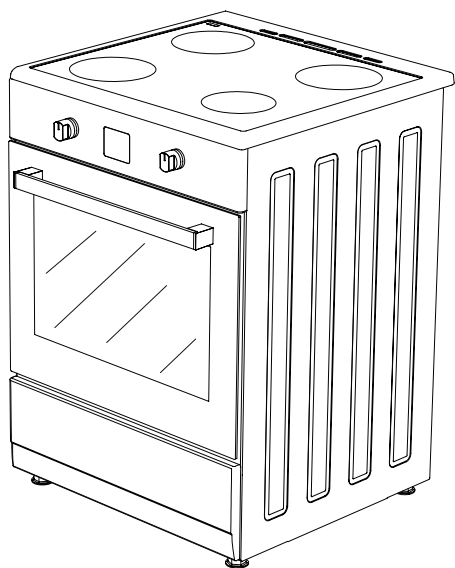


Full Size Oven With Induction Stove



USER MANUAL **GB**



Dear User,

Our objective is to make this product provide you with the best output which is manufactured in our modern facilities in a careful working environment, in compliance with total quality concept.

Therefore, we suggest you to read the user manual carefully before using the product and, keep it permanently at your disposal.

Note: This user manual is prepared for more than one model. Some of the features specified in the Manual may not be available in your appliance.

All our appliances are only for domestic use, not for commercial use.

The product images are schematic.

This product has been produced in modern environment-friendly facilities without adversely affecting nature.

Products marked with (*) are optional.

“Conforms with the WEEE Regulations.”

Contents

Important warnings.....	4
Methods for protecting ceramic glass cooking surface.....	13
Electrical connection.....	14
Introduction of the appliance.....	15
Accessories.....	16
Technical features of your oven.....	17
Installation of your oven.....	18
Chain lashing illustration.....	20
Oven control panel.....	20
Using oven section.....	21
Using the grill.....	21
Using the chicken roasting.....	22
Steam cleaning.....	22
Using cooker section.....	23
Operation of stove section electronic board.....	24
Cooking areas.....	37
Cooking applications.....	38
Selection of the right pot.....	38
Program types.....	39
Introduction of the program types.....	40
Cooking recommendations.....	41
Cooking time table.....	41
Maintenance and cleaning.....	42
Installation of the oven door.....	43
Cleaning and maintenance of the oven's front door glass.....	44
Catalytic walls.....	44
Rack positions.....	44
Using the wire grill.....	45
Changing the oven lamp.....	45
Troubleshooting.....	46
Handling rules.....	48
Recommendations for energy saving.....	48
Environmentally-friendly disposal.....	49
Package information.....	49

IMPORTANT WARNINGS

1. Installation and repair should always be performed by **“AUTHORIZED SERVICE”**. Manufacturer shall not be held responsible for operations performed by unauthorized persons.
2. Please read this operating instructions carefully. Only by this way you can use the appliance safely and in a correct manner.
3. The oven should be used according to operating instructions.
4. Keep children below the age of 8 and pets away when operating.
5. **WARNING: The accessible parts may be hot while using the grill. Keep away from children.**
6. **WARNING: Fire hazard; do not store the materials on the cooking surface.**
7. **WARNING: The appliance and its accessible parts are hot during operation.**
8. Setting conditions of this device are specified on the label. (Or on the data plate)
9. The accessible parts may be hot when the grill is used. Small children should be kept away.
10. **WARNING: This appliance is intended for cooking. It should not be used for other purposes like heating a room.**
11. To clean the appliance, do not use steam cleaners.

12. Ensure that the oven door is completely closed after putting food inside the oven.

13. NEVER try to put out the fire with water. Only shut down the device circuit and then cover the flame with a cover or a fire blanket.

14. Children under 8 years of age should be kept away, if they cannot be monitored continuously.

15. Touching the heating elements should be avoided.

16. CAUTION: Cooking process shall be supervised. Cooking process shall always be supervised.

17. This device can be used by children over 8 years of age, people with physical, hearing or mental challenges or people with lack of experience or knowledge; as long as control is ensured or information is provided regarding the dangers.


18. This device has been designed for household use only.

19. Children must not play with the appliance. Cleaning or user maintenance of the appliance shall not be performed by children unless they are older than 8 years and supervised by adults.

20. Keep the appliance and its power cord away from children less than 8 years old.

21. Put curtains, tulle, paper or any flammable (ignitable) material away from the appliance before starting to use the appliance. Do not put ignitable or flammable materials on or in the appliance.

- 22.** Keep the ventilation channels open.
- 23.** The appliance is not suitable for use with an external timer or a separate remote control system.
- 24.** Do not heat closed cans and glass jars. The pressure may lead jars to explode.
- 25.** Oven handle is not a towel drier. Do not hang towels, etc. on the oven handle.
- 26.** Do not place the oven trays, plates or aluminium foils directly on the oven base. The accumulated heat may damage the base of the oven.
- 27.** While placing food to or removing food from the oven, etc., always use heat resistant oven gloves.
- 28.** Do not use the product in states like medicated and/or under influence of alcohol which may affect your ability of judgement.
- 29.** Be careful when using alcohol in your foods. Alcohol will evaporate at high temperatures and may catch fire to cause a fire if it comes in contact with hot surfaces.
- 30.** After each use, check if the unit is turned off.
- 31.** If the appliance is faulty or has a visible damage, do not operate the appliance.
- 32.** Do not touch the plug with wet hands. Do not pull the cord to plug off, always hold the plug.
- 33.** Do not use the appliance with its front door glass removed or broken.



34. Place the baking paper together with the food into a pre-heated oven by putting it inside a cooker or on an oven accessory (tray, wire grill etc.).

35. Do not put objects that children may reach on the appliance.

36. It is important to place the wire grill and tray properly on the wire racks and/or correctly place the tray on the rack. Place the grill or tray between two rails and make sure it is balanced before putting food on it.

37. Against the risk of touching the oven heater elements, remove excess parts of the baking paper that hang over from the accessory or container.

38. Never use it at higher oven temperatures than the maximum usage temperature indicated on your baking paper. Do not place the baking paper on the base of the oven.

39. When the door is open, do not place any heavy object on the door or allow children to sit on it. You may cause the oven to overturn or the door hinges to be damaged.

40. The packaging materials are dangerous for children. Keep packaging materials away from the reach of children.

41. Do not use abrasive cleaners or sharp metal scrapers to clean the glass as the scratches that may occur on the surface of the door glass may cause the glass to break.

■ ■ ■ ■

42. Do not hit glass surfaces of vitro-ceramic cookers with a hard metal, resistance can get damaged. It may cause an electric shock.

43. User should not handle the oven by himself.

44. Food can spill when foot of oven is dismantled or gets broken, be careful. It may cause personal injuries.

45. During usage, the internal and external surfaces of the oven get hot. As you open the oven door, step back to avoid the hot vapour coming out from the interior. There is risk of burning.

46. Upper cover of the oven can be closed for a reason, than cookware can trip over. Step back to avoid the hot food coming on you. There is risk of burning.


47. Do not place heavy objects when oven door is open, risk of toppling.

48. User should not dislocate the resistance during cleaning. It may cause an electric shock.

49. Do not place metal utensils such as knife, fork, spoon on the surface of the appliance, since they will get hot.

50. Do not remove ignition switches from the appliance. Otherwise, live electric cables can be accessed. It may cause an electric shock.

51. Oven supply can be disconnected during any construction work at home. After completing the work, re-connecting the oven shall be done by authorized service.



52. Do not place metal utensils such as knife, fork, spoon on the surface of the appliance, since they will get hot.

53. To prevent overheating, the appliance should not be installed behind of a decorative cover.

54. Turn off the appliance before removing the safeguards. After cleaning, install the safeguards according to instructions.

55. Cable fixing point shall be protected.

56. Please don't cook the food directly on the tray / grid. Please put the food into or on appropriate tools before putting them in the oven.

57. CAUTION: If the glass of the stove is broken, turn off any heating element immediately and disconnect the appliance from power source, do not touch the surface of the appliance and do not use the appliance.

58. WARNING: As the induction surfaces generate a magnetic field, it may cause harmful effects for people using medical devices such as pacemakers or insulin pumps.

59. WARNING: When induction furnaces are operated at high power or based on the material of the pan base, it may emit certain noises. This is normal.



Electrical Safety

1. Plug the appliance in a grounded socket protected by a fuse conforming to the values specified in the technical specifications chart.

2. Have an authorized electrician set grounding equipment. Our company shall not be responsible for the damages that shall be incurred due to using the product without grounding according to local regulations.

3. The circuit breaker switches of the oven shall be placed so that end user can reach them when the oven is installed.

4. The power supply cord (the cord with plug) shall not contact the hot parts of the appliance.

5. If the power supply cord (the cord with plug) is damaged, this cord shall be replaced by the manufacturer or its service agent or an equally qualified personnel to prevent a hazardous situation.

6. Never wash the product by spraying or pouring water on it! There is a risk of electrocution.

7. **WARNING: To avoid electric shock, ensure that the device circuit is open before changing the lamp.**

8. **WARNING: Cut off all supply circuit connections before accessing the terminals.**

9. **WARNING: If the surface is cracked, turn off the appliance to avoid risk of electric shock.**

10. Do not use cut or damaged cords or extension cords other than the original cord.

11. Make sure that there is no liquid or humidity in the outlet where the product plug is installed.

12. The rear surface of the oven also heats up when the oven is operated. Electrical connections shall not touch the rear surface, otherwise the connections may be damaged.

13. Do not tighten the connecting cables to the oven door and do not run them over hot surfaces. If the cord melts, this may cause the oven to short circuit and even a fire.

14. Unplug the unit during installation, maintenance, cleaning and repair.


15. If the power supply cable is damaged, it must be replaced by its manufacturer or authorized technical service or any other personnel qualified at the same level, in order to avoid any dangerous situation.

16. Make sure the plug is inserted firmly into wall socket to avoid sparks.

17. Do not use steam cleaners for cleaning the appliance, otherwise electric shock may occur.

18. An omnipolar switch capable to disconnect power supply is required for installation. Disconnection from power supply shall be provided with a switch or an integrated fuse installed on fixed power supply according to building code.

19. Appliance is equipped with a **type “Y”** cord cable.



20. Fixed connections shall be connected to a power supply enabling omnipolar disconnection. For appliances with over voltage category below III, disconnection device shall be connected to fixed power supply according to wiring code.

Intended Use

1. This product has been designed for domestic use. Commercial use is not permitted.

2. This appliance may only be used for cooking purposes. It shall not be used for other purposes like heating a room.

3. This appliance shall not be used to heat plates under the grill, drying clothes or towels by hanging them on the handle or for heating purposes.

4. The manufacturer assumes no responsibility for any damage due to misuse or mishandling.

5. Oven part of the unit may be used for thawing, roasting, frying and grilling food.

6. Operational life of the product you have purchased is 10 years. This is the period for which the spare parts required for the operation of this product as defined is provided by the manufacturer.

Methods for Protecting Ceramic Glass Cooking Surface

Ceramic glass surface is unbreakable and scratch resistant to a certain degree. However, to avoid any damage, please do the following:

1. Never pour cold water on hot cookers.
2. Do not stand on a ceramic glass plate.
3. Sudden pressure, for example, the effect of a falling salt shaker may be critical. So, do not place such objects on a place above the hobs.
4. After each use, make sure that the base of the cooking pot and surfaces of cooking zones are clean and dry.
5. Do not peel vegetables on the hob surfaces. Sand grains falling from the vegetables may scratch the ceramic glass plate.
6. Do not lay flammable materials such as cardboard or plastic on the oven. Objects such as tin, zinc, or aluminium (as well as aluminium foils or empty coffee pots) may melt on hot cooking surfaces and thus cause damage.
7. Take care not to let sugary foods or fruit juices contact the hot cooking zones. The ceramic glass surface may be stained by these.

Electrical Connection

1. Your oven requires 40 Amp fuse for mono phase or 3x16 Amp fuse for 3 phase supply according to electrical power for cooker section has 4 ceramic heater and oven section has electric models. Installation by a qualified electrician is mandatory.

2. Your oven is adjusted in compliance with 220-240V / 380-415V AC,50/60Hz. electric supply. If the mains are different from this specified value, contact your authorized service.

3. Electrical connection of the oven should only be made to connections / sockets with an earth system installed in compliance with local regulations. If there are no connections/sockets with an earth system in place where the oven will be installed, immediately contact a qualified electrician to install. The manufacturer is not responsible for damages that will arise because of the appliance not be connected to an earth system.

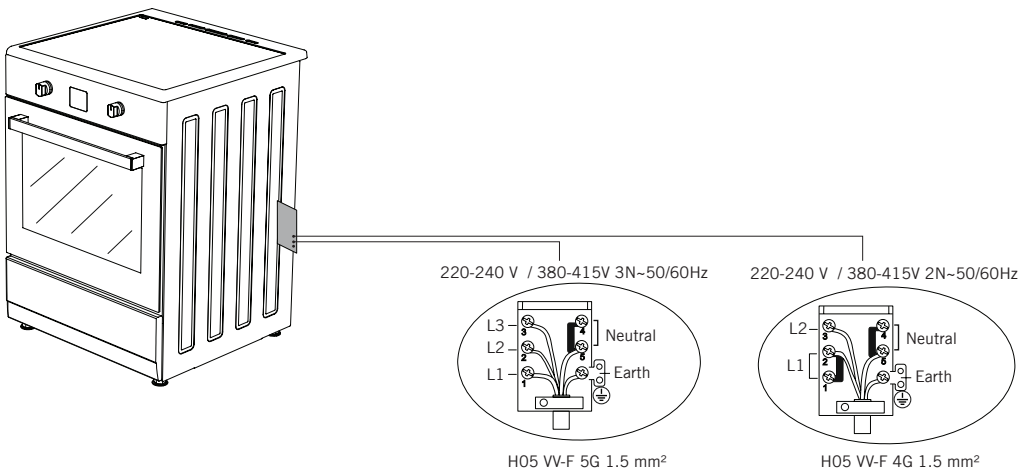
4. If your supply cable gets damaged, it should be replaced by an authorized service agent or qualified electrician in order to avoid danger or electric shock.

5. Electrical cable should not touch the hot parts of the appliance.

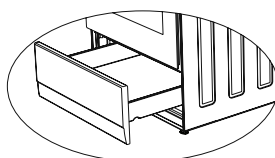
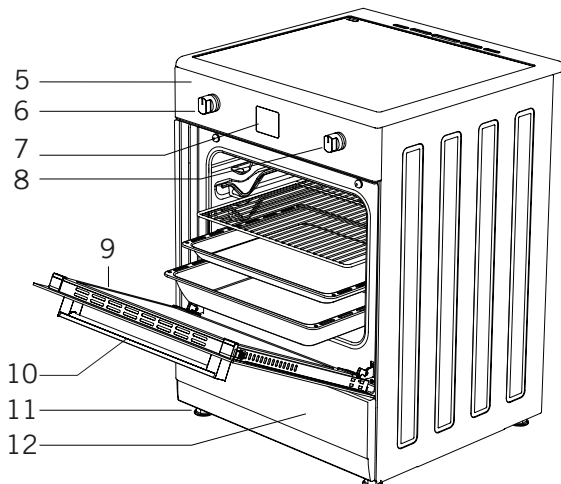
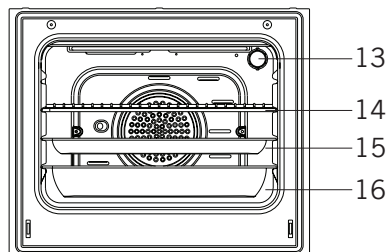
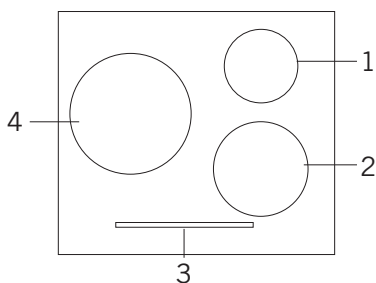
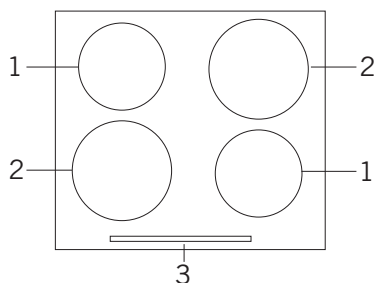
6. Operate your oven in dry atmosphere.

7. When placing your oven to its location, ensure that it is at the counter level. Bring it to the counter level by adjusting the feet if necessary.

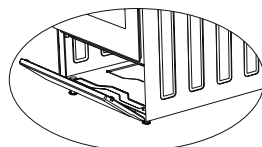
Electrical Connection Scheme



INTRODUCTION OF THE APPLIANCE



12.1 *



12.2 *

1. 145 mm cooking area
2. 180 mm cooking area
3. Cooker control panel
4. 280 mm cooking area
5. Oven control panel
6. Command knob for oven
7. Digital timer *
8. Thermostat knob
9. Oven door

10. Oven handle
11. Plastic leg
12. Lower cabinet door
- 12.1. Drawer
- 12.2. Flap door
13. Lamp
14. Grill
15. Standart tray
16. Deep tray *

WARNING: This appliance is manufactured in two types, namely with 4 hobs and with 3 hobs. Please observe your own device.

Accessories



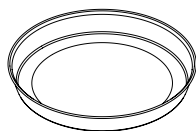
Deep tray *

Used for pastry, big roasts, watery foods. It can also be used as oil collecting container if you roast directly on grill with cake, frozen foods and meat dishes.



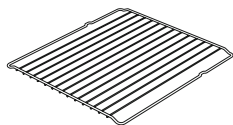
Tray / Glass tray *

Used for pastry (cookie, biscuit etc.), frozen foods.



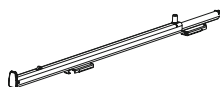
Circular tray *

Used for pastry frozen foods.



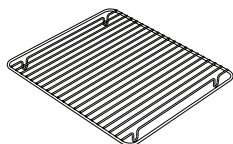
Wire grill

Used for roasting or placing foods to be baked, roasted and frozen into desired rack.



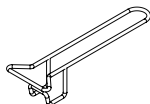
Telescopic rail *

Trays and wire racks can be removed and installed easily thanks to telescopic rails.



In tray wire grill *

Foods to stick while cooking such as steak are placed on in tray grill. Thus contact of food with tray and sticking are prevented.



Tray handle *

It is used to hold hot trays.

Technical features of your oven

Outer width	600 mm
Outer depth	630 mm
Outer height	855 mm
Lamp power	15-25 W
Bottom heating element	1200 W
Top heating element	1000 W
Turbo heating element	2200 W
Grill heating element	2000 W
Supply voltage	220-240 V AC / 380-415 V AC 50 / 60 Hz.
Induction heater Ø 145 mm	1400 W
Induction heater Ø 145 mm Booster	1800 W
Induction heater Ø 180 mm	2000 W
Induction heater Ø 180 mm Booster	2600 W
Induction heater Ø 280 mm	2300 W
Induction heater Ø 280 mm Booster	3000 W

WARNING: For the modification to be done by authorized service, this table should be considered. Manufacturer may not be held responsible for any problems rising because of any faulty modification.

WARNING: In order to increase the product quality, the technical specifications may be changed without prior notice.

WARNING: The values provided with the appliance or its accompanying documents are laboratory readings in accordance with the respective standards. These values may differ depending on the use and ambient conditions.



INSTALLATION OF YOUR OVEN

Check if the electrical installation is proper to bring the appliance in operating condition. If electricity installation is not suitable, call an electrician and plumber to arrange the utilities as necessary. Manufacturer shall not be held responsible for damages caused by operations performed by unauthorized persons.

WARNING: It is customer's responsibility to prepare the location the product shall be placed on and also to have the electrical installation prepared.

WARNING: The rules in local standards about electrical installations shall be followed during product installation.

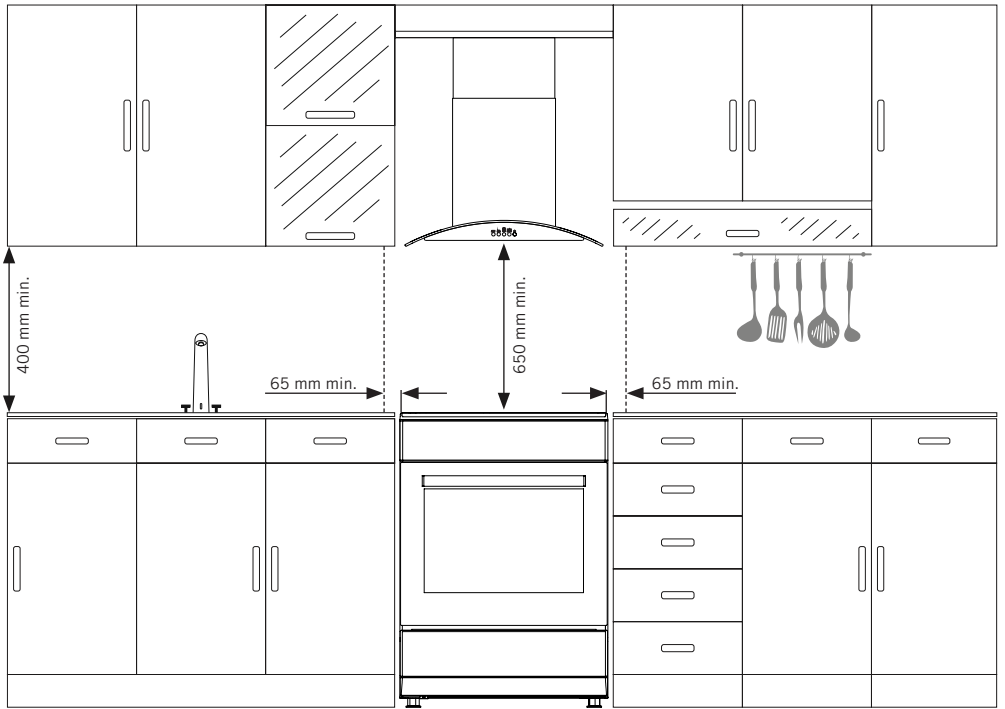
WARNING: Check for any damage on the appliance before installing it. Do not have the product installed if it is damaged. Damaged products cause a risk for your safety.

Right Place for Installation and Important Warnings

Appliance feet should not stay on soft surfaces such as carpets. The kitchen floor shall be durable to carry the unit weight and any other kitchenware that may be used on the oven.

Appliance should be used with a clearance of minimum 400 mm over the upper hob surfaces, and 65 mm from side surfaces inside a kitchen furniture.

The appliance is suitable for use on both side walls, without any support, or without being installed in a cabinet. If a hood or aspirator will be installed above the cooker, follow the instructions of the manufacturer for height of mounting. (min. 650 mm)

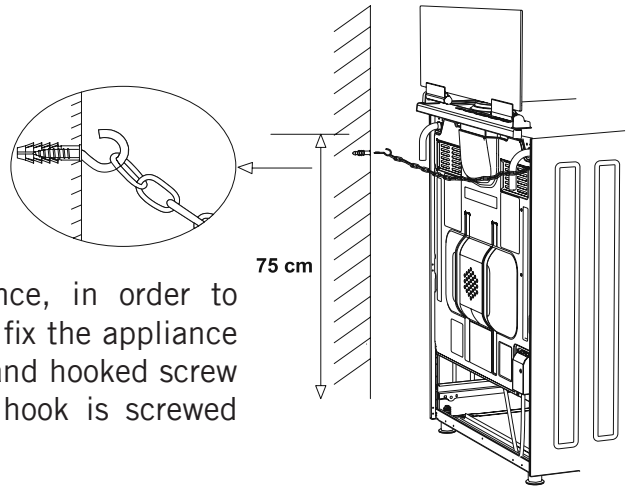


WARNING: The kitchen furniture near the appliance must be heat resistant.

WARNING: Do not install the appliance beside refrigerators or coolers. Heat radiated by the appliance increases the energy consumption of cooling devices.

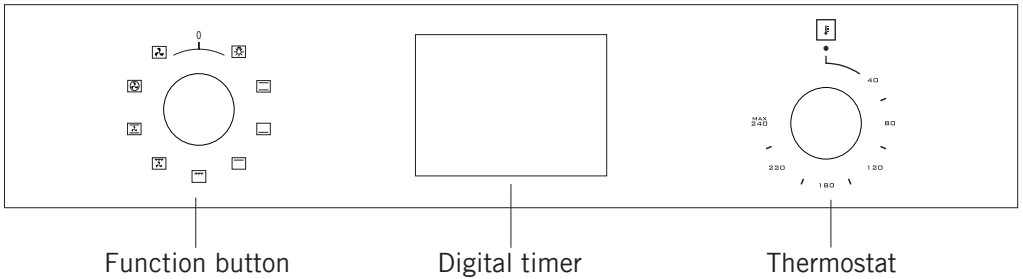
WARNING: Do not use the door and/or handle to carry or move the appliance.

Chain lashing illustration

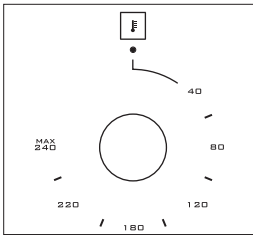


Before using the appliance, in order to ensure safe use, be sure to fix the appliance to the wall using the chain and hooked screw supplied. Ensure that the hook is screwed into the wall securely.

OVEN CONTROL PANEL



WARNING: The control panel above is only for illustration purposes. Consider the control panel on your device.



Thermostat: Used for determining the cooking temperature of the dish to be cooked in the oven. After placing the food inside the oven, turn the switch to adjust desired temperature setting between 40-240 °C. For cooking temperatures of different food, see cooking table.

USING OVEN SECTION

Initial Operation of the Oven

After you have made the necessary connections of your oven according to the instructions, you shall need to do the following in the initial operation:

1. Take out any labels or accessories that are affixed inside the oven. If there is a protective foil on the front of the appliance, remove it.
2. Wipe the inside of the oven with a wet cloth to remove the dust and the remains of packaging. Inside of the oven shall be empty. Plug the appliance.
3. Set the thermostat button to the highest temperature (Max. 240 ° C), and operate the oven for 30 minutes with its door closed. At this time, little amount of smoke and smell may occur; this is normal.
4. After the oven has cooled down, wipe the inside of the oven with warm water with mild detergent and dry with a clean cloth. You can now use your oven.

Normal Operation of the Oven

1. To start cooking; set the thermostat button and the temperature level according to the meal that you want to cook.
2. When the cooking time has expired according to the information entered to the digital timer, the timer turns off the heaters and gives an audible signal.

Using The Grill

1. When you place the grill on the top rack, the food on the grill shall not touch the grill.
2. You can preheat for 5 minutes while grilling. If necessary, you may turn the food upside down.
3. Food shall be in the center of the grill to provide maximum air flow through the oven.

To turn on the grill;

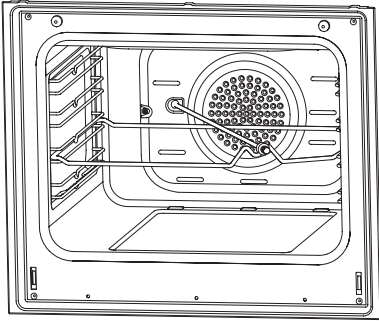
1. Place the function button over the grill symbol.
2. Then, set it to the desired grill temperature.

To turn the grill off;

Set the function button to the off position.

WARNING: Keep the oven door closed while grilling.

Using The Chicken Roasting *




Spit whole chicken to the skewer. To ensure a healthy grill, center and secure the chicken with the fixing hooks on each side of the skewer. Place the skewer on the chicken roast wire and slide it inside the oven, and make sure that the end of the skewer is seated on the chicken roast motor housing.

Before closing the oven door, do not forget to remove the plastic handle from the skewer by rotating it. After closing the door, bring the oven to the grill mode and adjust the thermostat temperature to the maximum temperature level. During the cooking process, place a tray on the bottom to collect the dripping grease. After grilling, place the plastic handle by rotating it and remove it from the oven. Add some water to the tray for ease of cleaning.

Steam Cleaning *

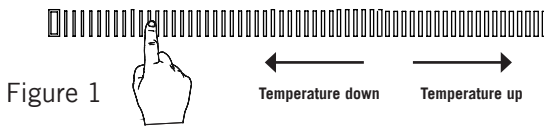
It enables cleaning the soils softened thanks to the steam to be generated in the oven.

1. Remove all the accessories in the oven.
2. Pour a half litre of water into the tray and Place the tray at the bottom of the boiler.
3. Set the switch to the bottom heating element () mode.
4. Set the thermostat to 70 °C degrees and operate the oven for 30 minutes.
5. After operating the oven for 30 minutes, open the oven door and wipe the inner surfaces with a wet cloth.
6. Use dish-washing liquid, warm water and a soft cloth for stubborn dirt, then dry off the area you have just cleaned with a dry cloth.

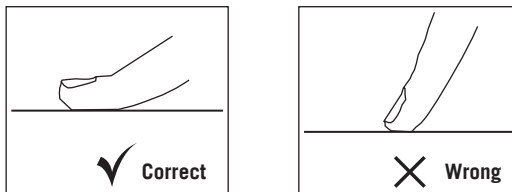
USING COOKER SECTION

Warnings on the Operation of Touch Control

1. The controls react to touching, so you do not need to apply any pressure to the controls.
2. Place a suitable pot, pan, etc. on the cooking area that you want to use.
3. Make sure that the base of the pot, pan, etc. you have placed and the surface of the cooking area are clean and dry.
4. Make sure that the touch controls are always clean and dry. Even a thin layer of water may make it difficult for touch controls to work.
5. You can set the temperature by touching the sliding control of the heating zone you desire. (Applies to products with slider control, see fig. 1)



6. Use the bottom, not the tip of your finger while using the device.

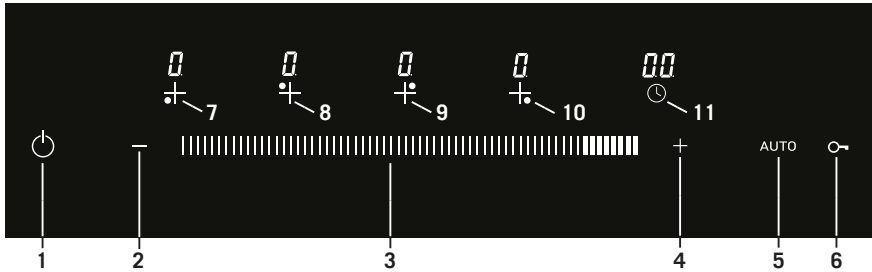


WARNING: Always turn off the stove hobs after each use.

WARNING: Do not use gloves while using the stove hobs.

WARNING: Control panels of the stove section may vary according to the options on the appliance. Please consider the control panel on your device.





Operation Of Stove Section Electronic Board (Four Areas)



- | | |
|-------------------------------------|------------------------------|
| 1. On/Off function | 7. Lower left cooking area |
| 2. Timer down | 8. Upper left cooking area |
| 3. Cooking area temperature level | 9. Upper right cooking area |
| 4. Timer up | 10. Lower right cooking area |
| 5. Automatic quick cooking function | 11. Timer function |
| 6. Child lock function | |



Remark: The unit is ready to operate 1 second after it is connected to the mains power supply. All the LEDs and indicators are illuminated for 1 second.

Turning The Appliance On



The unit is switched on by pressing the  button.  symbol is displayed on all indicators. If the glass temperature above the hob is above 45 °C, the  and  symbols are displayed on the screen of corresponding hob one after the other.

( = 0.5 seconds,  = 0.5 seconds)

Turning The Appliance Off

The unit is switched off by pressing the  button. Even if the child lock is active on the timer indicator, it is possible to switch off the appliance by pressing the  button.

WARNING: The electronics remain active for 1 minute. If there is no cooking level or selected timer in this time interval, the appliance shall automatically switch to “**Off Mode**” with a beep.

Remark: If  symbol is flashing on any of the displays of the hob, the hob switches off automatically after 60 seconds when the  symbol disappears.

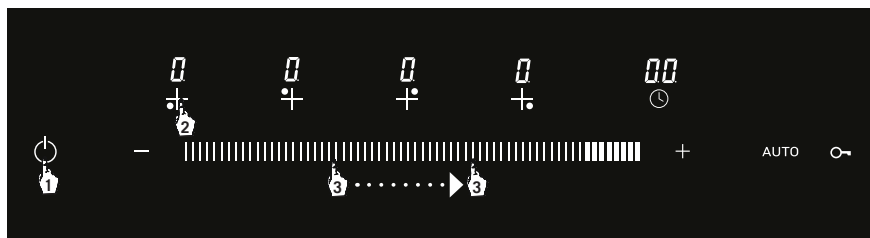
Residual Heat Indicator **H**

If **H** symbol is flashing on the touch panel of the stove, then the relevant hob is still hot. It can be used to heat a small amount of food.

WARNING: When the power is cut off, the heat indicator does not light up and does not warn the user against the heat.

WARNING: The residual heat indicator of each cooking zone remains active until the measured glass temperature is lower than + 45 °C.

Turning The Cooking Areas On




1. Stove is switched on by pressing the **⏻** button.
2. Relevant hob is selected by pressing the **+** symbol once. **0** Symbol flashes for 5 seconds at the display of the selected hob. **0** symbol is displayed at all other displays.
3. By sliding your finger to the left or right on the slider, you may adjust the power level of the relevant hob from 1 to 9.

Turning The Cooking Areas Off:

A selected hob may be turned off in 3 ways.



1. It may be turned off by pressing the **⏻** key.
2. After selecting the relevant hob, it is brought to the **0** temperature level. **0** Temperature value flashes for 5 seconds. **H** symbol flashes if the relevant hob is still hot at the end of this period. **+** symbol is displayed if the relevant hob is not hot.
3. Relevant hob may be switched off by setting a timer for it. When the time has expired, the hob set by the timer automatically switches off with a beep.



Child Lock Function

1. Child lock is activated by pressing  key once to prevent undesired operations.



2.  symbol is displayed on the timer display.

When the key lock is activated, all buttons except the ON/OFF control are deactivated.

3. To deactivate the child lock function, just press and hold the  key for 3 seconds.  symbol on the timer indicator is turned off when the time has expired.

4. If the child lock function is active before switching off the stove, it shall be active when the stove is turned on again.  When the xxx key is pressed,  symbol is displayed again on the timer display. Child lock shall be deactivated to operate the hob again.

WARNING: Child lock is deactivated in case of a power outage.

WARNING: When the child lock is active,  symbol and remaining time are alternatively displayed on the timer display if timer is active, too ( = 2 seconds, remaining time = 2 seconds).

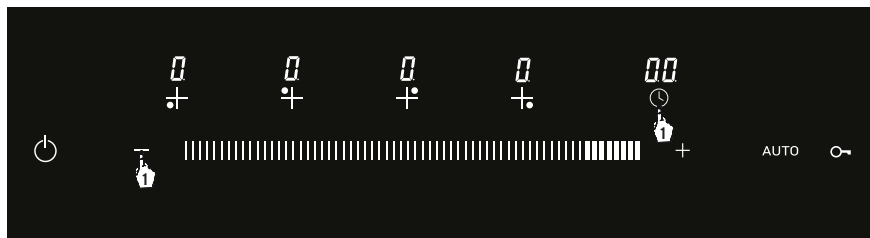
Timer Function






There are two types of timer functions.

1. Independent Timer Function

It may be set when setting mode of any hob is not active. It may be used as an alarm, too. Independent timer continues to operate when any cooking area is started to be used (level > 0). Timer may be set as long as the timer selection is active (the minute on the display flashes for 5 seconds).

To set the timer;








1. Timer may be set from 1 to 99 minutes by using the  or  keys when the stove is on or timer may be set from 1 to 99 minutes by pressing the  symbol once and then using  or  keys when the stove is on.


2. Countdown starts directly with the final setting after the timer is set.



After 5 seconds, timer setting mode period ends automatically and timer display indicates the set time value.

To change the time for independent timer;

After pressing the  symbol once, it may be reset to the desired time using  or  keys, or the time may be changed directly by the  or  keys without selecting the timer.

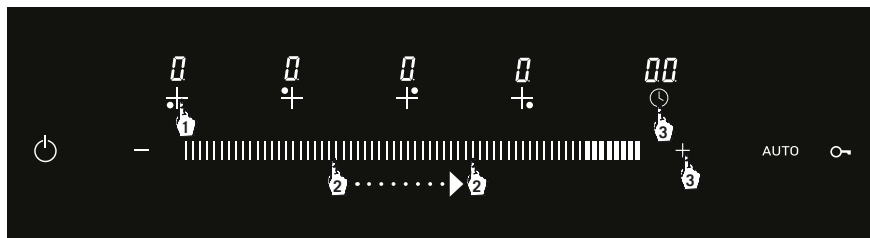
Buzzer sounds when the set time has expired and timer display flashes . Just press any key on the touch panel to end the buzzer.

WARNING: Buzzer ends automatically after 2 minutes when no key is touched.

WARNING: Turning off the stove (pressing on/off button) stops the independent timer. Timer does not resume when the stove is turned on.






2. Cooking Area Timer Function



To set the timer;





1. Select the relevant hob to be set while the stove is on.

2. Set the temperature level to the desired level from 1 to 9 using the slider.

3. After pressing the  symbol once while temperature level setting period is active (for 5 seconds), the desired time is set using  or  keys, or the desired time is set directly by the  or  keys.


  The point next to the temperature level on the hob, for which the remaining time is being displayed, flashes.



WARNING: If more than one timer is active, timer display indicates the lowest remaining time value after the 5-second setting period. The point next to the hob, for which the remaining time is being displayed, flashes.


A buzzer sounds and the programmed cooking area finishes the cooking function after the set time has expired.  symbol is displayed on the touch screen and the  symbol flashes if the cooking area is still hot.

Pot Identification / Focusing (No Pot Warning)

Power is applied to the area covered by the base of the pot on the relevant hob only for induction cooking. Base of the pot is detected by the induction system.

Cooking is stopped if there is no pot (either there is no pot or the pot is not induction-compliant) when the cooking is started or if the pot is removed from the hob while cooking. No pot warning is displayed on the touch panel for the relevant hob after 5 seconds .

No pot warning lasts 55 seconds. If there is no pot on the hob when this time has expired, cooking area is turned off automatically and the panel displays the  symbol or the  symbol if the cooking area is hot.

WARNING:  symbol flashes for 55 seconds on the relevant that gives the no pot warning. Setting for cooking timer is also expired when this time expires.

High Power Function (BOOST)

You may use the high power function (boost) for cooking faster.

To use the boost function,

1. Determine the relevant hob, and set the desired power level from 1 to 9.

2. Activate the boost function by pressing boost key once and the *P* symbol flashes for 5 seconds on the display for the relevant hob.

The maximum period for **BOOST** function is 5 minutes. When the time has expired, the relevant hob resumes cooking with power level initially set.

You may end the **BOOST** function using the slider for the relevant hob.

WARNING: Boost function cannot be set at the same time for the vertical hobs.

Automatic Quick Cooking Function (AUTO)

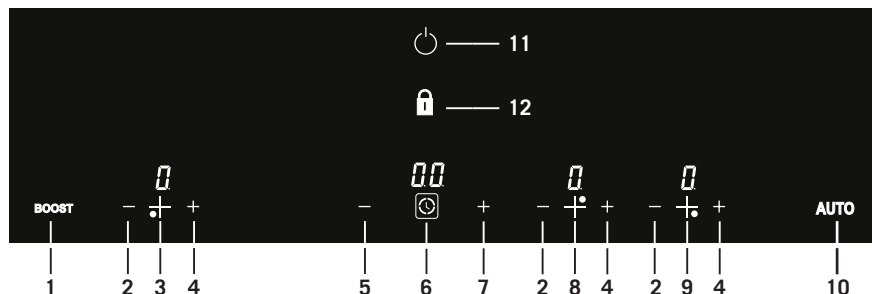
Automatic quick cooking function facilitates cooking. **AUTO** time for automatic quick cooking varies as per the selected power level. Times are given in the table below.

Power Level	Auto Cooking Time
1	10
2	30
3	50
4	65
5	20
6	30
7	40
8	50
9	10

To use the auto cooking function,

1. Determine the relevant hob for cooking while the stove is on, and set the desired power level using the slider.
2. Press **AUTO** once while the setting mode is active and auto quick cooking shall be activated for the period of the selected power level. 'A' symbol flashes for 5 seconds on the display of the relevant hob.
3. You may end the auto cooking function using the slider after selecting the relevant hob.







Operation Of Stove Section Electronic Board (Three Areas)





- | | |
|----------------------------|--------------------------------------|
| 1. High power function | 7. Timer up |
| 2. Temperature down | 8. Upper right cooking area |
| 3. Lower left cooking area | 9. Lower right cooking area |
| 4. Temperature up | 10. Automatic quick cooking function |
| 5. Timer down | 11. On/Off function |
| 6. Timer symbol | 12. Child lock function |

Remark: The unit is ready to operate 1 second after it is connected to the mains power supply. All the LEDs and indicators are illuminated for 1 second.



TURNING THE APPLIANCE ON

The unit is switched on by pressing the  button.  symbol is displayed on all indicators. If the glass temperature above the hob is above 45 °C, the  and  symbols are displayed on the screen of corresponding hob one after the other. ( = 0.5 seconds,  = 0.5 seconds)

TURNING THE APPLIANCE OFF

The unit is switched off by pressing the  button. Even if the child lock is active on the timer indicator, it is possible to switch off the appliance by pressing the  button.

WARNING: The electronics remain active for 1 minute. If there is no cooking level or selected timer in this time interval, the appliance shall automatically switch to "Off Mode" with a beep.

Remark: If  symbol is flashing on any of the displays of the hob, the hob switches off automatically after 60 seconds when the  symbol disappears.

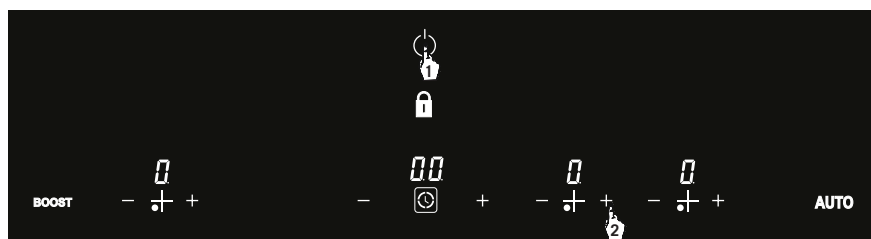
Residual Heat Indicator **H**

If **H** symbol is flashing on the touch panel of the stove, then the relevant hob is still hot. It can be used to heat a small amount of food.

WARNING: When the power is cut off, the heat indicator does not light up and does not warn the user against the heat.

WARNING: The residual heat indicator of each cooking zone remains active until the measured glass temperature is lower than + 45 °C.

Turning The Cooking Areas On




1. Stove is switched on by pressing the **⏻** button.
2. When the **-** or **+** key is touched once, the **H** symbol is displayed on all displays.
3. When the **-** or **+** key is touched for the second time, the power level starts from 5th step on the relevant hob. Then you may adjust the power level of the relevant hob from 1 to 9 using the **-** and **+** keys.

Turning The Cooking Areas Off:

A selected hob may be turned off in 3 ways.



1. It may be turned off by pressing the **⏻** key.
2. Using the **-** and **+** keys next to the relevant hob, bring it to the **H** temperature level. **H** Temperature value flashes for 5 seconds. **H** symbol flashes if the relevant hob is still hot at the end of this period. **-** symbol is displayed if the relevant hob is not hot.
3. Relevant hob may be switched off by setting a timer for it. When the time has expired, the hob set by the timer automatically switches off with a beep.



Child Lock Function

1. Child lock is activated by pressing  key once to prevent undesired operations.



2.  symbol is displayed on the timer display.

3. When the key lock is activated, all buttons except the **ON/OFF** control are deactivated.

4. To deactivate the child lock function, just press and hold the  key for 3 seconds.  symbol on the timer indicator is turned off when the time has expired.

WARNING: If the child lock function is active before switching off the stove, it shall be active when the stove is turned on again.  When the xxx key is pressed,  symbol is displayed again on the timer display. Child lock shall be deactivated to operate the hob again.

WARNING: Child lock is deactivated in case of a power outage.

WARNING: When the child lock is active,  symbol and remaining time are alternatively displayed on the timer display if timer is active, too ( = 2 seconds, remaining time = 2 seconds).

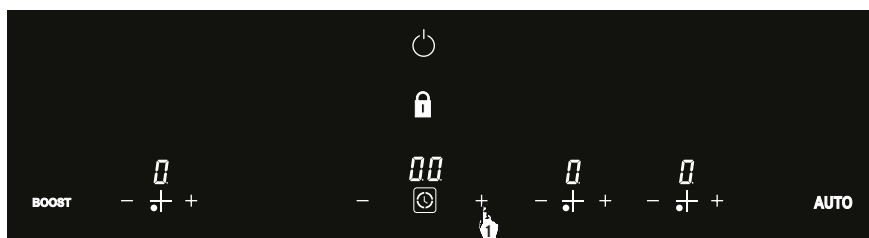
TIMER FUNCTION


There are two types of timer functions.

Press The Button Independent Timer Function

It may be set when setting mode of any hob is not active. It may be used as an alarm, too. Independent timer continues to operate when any cooking area is started to be used (level > 0). Timer may be set as long as the timer selection is active (the minute on the display flashes for 5 seconds).

To set the timer;



1. Timer may be set from 1 to 99 minutes by using the  or  keys when the stove is on.

2. Countdown starts directly with the final setting after the timer is set.



After 5 seconds, timer setting mode period ends automatically and timer display indicates the set time value.

To change the time for independent timer;

It may be set to the desired time again by pressing the **-** and **+** keys next to the timer display once.

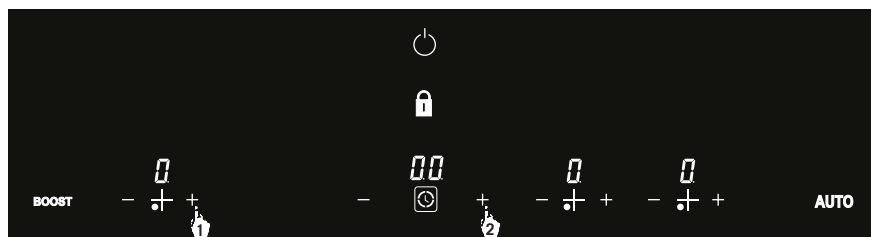
Buzzer sounds when the set time has expired and timer display flashes **00**. Just press any key on the touch panel to end the buzzer.

WARNING: Buzzer ends automatically after 2 minutes when no key is touched.

WARNING: Turning off the stove (pressing on/off button) stops the independent timer. Timer does not resume when the stove is turned on.

Press The Button Cooking Area Timer Function

To set the timer;



1. Determine the relevant hob for setting time while the stove is on, and set the temperature to the desired level from 1 to 9 using **-** and **+** keys.

2. The desired time is set using **-** and **+** keys next to the timer when the temperature level is flashing (for 5 seconds).




The point next to the temperature level on the hob, for which the remaining time is being displayed, flashes.



WARNING: If more than one timer is active, timer display indicates the lowest remaining time value after the 5-second setting period. The point next to the hob, for which the remaining time is being displayed, flashes.


A buzzer sounds and the programmed cooking area finishes the cooking function after the set time has expired. **-** symbol is displayed on the touch screen and the **H** symbol flashes if the cooking area is still hot.

Pot Identification / Focusing (No Pot Warning)

Power is applied to the area covered by the base of the pot on the relevant hob only for induction cooking. Base of the pot is detected by the induction system.

Cooking is stopped if there is no pot (either there is no pot or the pot is not induction-compliant) when the cooking is started or if the pot is removed from the hob while cooking. No pot warning is displayed on the touch panel for the relevant hob after 5 seconds .


No pot warning lasts 55 seconds. If there is no pot on the hob when this time has expired, cooking area is turned off automatically and the panel displays the  symbol or the  symbol if the cooking area is hot.

WARNING:  symbol flashes for 55 seconds on the relevant that gives the no pot warning. Setting for cooking timer is also expired when this time expires.



HIGH POWER FUNCTION (BOOST)

You may use the high power function (boost) for cooking faster.

To use the boost function,

1. Determine the relevant hob, and set the desired power level from 1 to 9.
2. Activate the boost function by pressing boost key once and the  symbol flashes for 5 seconds on the display for the relevant hob.

The maximum period for **BOOST** function is 5 minutes. When the time has expired, the relevant hob resumes cooking with power level initially set.

You may end the **BOOST** function using the  and  keys next to the relevant hob.

WARNING: Boost function cannot be set at the same time for the vertical hobs.

Automatic Quick Cooking Function (AUTO)

Automatic quick cooking function facilitates cooking. **AUTO** time for automatic quick cooking varies as per the selected power level. Times are given in the table below.

Power Level	Auto Cooking Time
1	10
2	30
3	50
4	65
5	20
6	30
7	40
8	50
9	10

To use the auto cooking function,

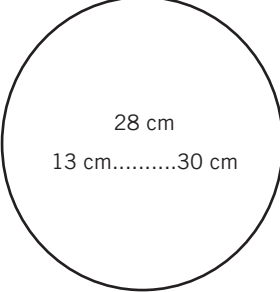
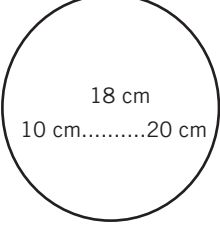
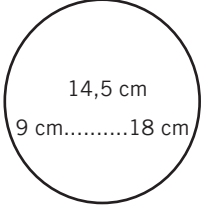
1. Set the desired power for the relevant hob to be used for cooking while the stove is on.
2. Press **AUTO** once while the setting mode is active and auto quick cooking shall be activated for the period of the selected power level. 'A' symbol flashes for 5 seconds on the display of the relevant hob.
3. You may end the auto cooking function using the **-** and **+** keys next to the relevant hob.

ERROR CODES AND RECOMMENDED SOLUTIONS

The table below provides the error codes, possible causes and recommended solutions for these codes.

Error Code	Possible Cause	What to do
F3 / F4	Induction stove coil temperature sensor error.	Please contact the manufacturer.
F9 / FA	IGBT temperature sensor error.	Please contact the manufacturer.
E1 / E2	Improper supply voltage.	Please check whether the supply voltage is normal.
E3	Induction stove coil temperature sensor high temperature warning.	Please contact the manufacturer.
E5	IGBT temperature sensor high temperature warning.	Please start cooking again after the pot is cooled.

Cooking Areas

Big cooking area	Normal cooking area	Small cooking area
 <p>28 cm 13 cm.....30 cm</p>	 <p>18 cm 10 cm.....20 cm</p>	 <p>14,5 cm 9 cm.....18 cm</p>
<ul style="list-style-type: none"> • Fits automatically to the pot. • Distributes the power in the most appropriate way. • Provides excellent heat dissipation. 	<ul style="list-style-type: none"> • Fits automatically to the pot. • Distributes the power in the most appropriate way. • Provides excellent heat dissipation. • Suitable for all kinds of cooking. 	<ul style="list-style-type: none"> • Slow cooking (sauces, creams, etc.) • Preparation of small portions or portions for one person.

WARNING: Cooking information provided on the table are for informative purposes only.

COOKING APPLICATIONS

Use your appliance at a suitable heating setting for cooking.

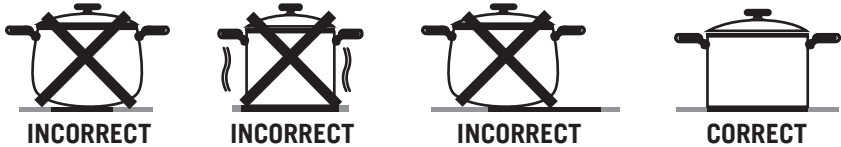
Heating adjustment	Usage
0	Off
1-3	Keeping hot
4-5	Slow heating / cooking
6-7	Reheating, fast cooking
8	Boiling
9	Maximum level
P	Maximum power

WARNING: Information on the table above is only for guidance.

SELECTION OF THE RIGHT POT

1. Place suitable amount of food to the pots and pans. Thus, you may prevent overflowing of meals and avoid unnecessary cleaning.
2. Do not use containers that are unstable and that may be easily tipped over on the cooktop.
3. Do not put empty pots and pans on the hobs with their flames on.
4. Do not put containers that may be affected by heat on the product.
5. Do not operate the hobs without any pots and pans placed on them.
6. Do not place the lids of the pots and pans on the hobs.
7. Keep the lid of container you use for heating oil open.
8. Do not put oil with a volume more than one third of the pan. Do not leave the oil unattended when the oil is being heated. Extremely hot oils may cause fire.
9. Use pots and pans with machined bases only. Sharp edges cause scratches on the surface.
10. Glass, ceramic and earthen pots, copper-or aluminium-based non-magnetic stainless steel pots shall not be used.

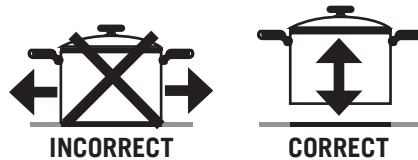
11. Put the suitable pots by centering them on the hobs.



12. Do not use pots with concave or convex bases.



13. When you want to put the pot on another hob, take the pot up and place it again instead of sliding it.



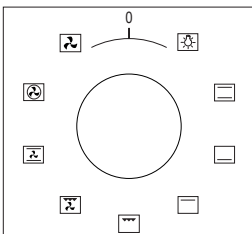
14. You may use steel, teflon or special magnet-based aluminium cookware with a label or warning that indicates it is compatible for induction on your induction stove.

15. You can check if the pot is suitable for the induction stove. Move a magnet towards the base of the pot. If it is pulled, your pot is suitable for an induction stove.

16. It is important that you use metal cookware specially designed and / or approved for induction stoves.

WARNING: Do not allow melamine or plastic containers to come into contact with the heating zones.











PROGRAM TYPES



Function Button: Used for determining the heaters to be used for cooking the dish to be cooked in the oven. Heater program types in this button and their functions are described below. All heater types and program types consisting of these heaters may not be available at all models.

INTRODUCTION OF THE PROGRAM TYPES

The types of heating programs provided on your appliance so that you can cook different meals suitable for your taste, and their descriptions are given below.

	Upper and lower heating element		Fan (defrost)
	Lamp		Turbo heating and fan
	Lower heating element and fan		Upper-lower heating element and fan
	Lower heating element		Grill ve fan
	Upper heating element		Grill

Upper and lower heating elements: This program may be used to cook foods such as cakes, pizza, biscuits and cookies.

Lower heating element and fan: Use it to cook food more like fruit cakes, etc.

Lower heating element: Select this program towards the end of the cooking time if the bottom of the food being cooked shall be roasted, too.

Turbo heater and fan: It is suitable for baking and roasting in the oven. Keep the temperature setting lower than the "upper - lower heater" program as the heat reaches the food immediately thanks to the air flow.

Upper and lower heating element and fan: This program is suitable for cooking foods such as cakes, cookies, lasagne. It is also suitable for cooking meat dishes.

Grill and fan: Suitable for cooking meats. Do not forget to put a cooking tray on the lower rack and some water into this tray while grilling.

Grill: Use the grill cooker to grill meats such as steaks, sausages and fish. Place tray to the lower rack and put water inside the tray while grilling.

Upper heating element: Used for heating or roasting very small pieces food.

Lamp: Provides the light of the oven.

COOKING RECOMMENDATIONS

You can find in the following table the information of food types which we tested and identified their cooking values in our labs. Cooking times can vary depending on the network voltage, quality of material to be cooked, quantity and temperature. Dishes to cook by using these values might not appeal to your taste. You can set various values for obtaining different tastes and results appealing to your taste by making tests.

ATTENTION: Oven shall be very hot while it is being operated or after a short while when it is operated; do not touch heater surfaces, and do not let children to touch these surfaces.

COOKING TIME TABLE

WARNING: Oven must be preheated for 10 minutes before placing the food in it.

Foods	Cooking Function	Temperature (°C)	Rack Position	Cooking Duration (min.)
Cake (Tray / Mold)	Static / Static+fan	170-180	2	35-45
Small cakes	Static / Turbo+fan	170-180	2	25-30
Patty	Static / Static+fan	180-200	2	35-45
Pastry	Static	180-190	2	25-30
Cookie	Static	170-180	3	20-25
Apple pie	Static / Turbo+fan	180-190	2	50-70
Sponge cake	Static	200/150 *	2	20-25
Pizza	Static+fan	180-200	3	20-30
Lasagna	Static	180-200	2	25-40
Meringue	Static	100	2	60
Chicken	Static+fan / Turbo+fan	180-190	2	45-50
Grilled chicken **	Grill	200-220	4	25-30
Grilled fish **	Grill+fan	200-220	4	25-30
Sirloin steak **	Grill+fan	Max.	4	15-20
Grilled meat balls **	Grill	Max.	4	20-25

* Without pre-heating. Half of the cooking should be 200 °C and then second half should be 150 °C.

** During the half of cooking, meal should be turned around.

MAINTENANCE AND CLEANING

Periodical cleaning extends the appliance's life and reduces frequent problems.

1. After cleaning the internal parts of the appliance with a soapy cloth, rinse and dry them thoroughly with a soft cloth.

2. Clean glass surfaces with special glass cleaning materials.

3. Do not wash any component of your appliance in a dishwasher.

4. Use potassium stearate (soft soap) for dirt and stains.

5. Clean the control panel with a wet cloth and then dry it with a dry cloth.

6. Product must be thoroughly cleaned after each use. This way, it will be possible to remove the food remains easily and to prevent these remains from burning when the appliance is used again.

7. Make sure to wipe the remaining liquids away completely after cleaning and immediately clean the dishes that are splashed around during cooking.

WARNING: Unplug the appliance. Shock hazard.

WARNING: Wait until the appliance cools down before cleaning it. Hot surfaces may cause burns.

WARNING: Do not clean the interior parts, panel, trays and other parts of the appliance with sharp tools such as bristle brushes, steel wool or knives. Do not use abrasive and scratching materials or detergents.

WARNING: Do not clean your stove using steam cleaners.

WARNING: Do not use flammable materials such as acids, thinner or gas to clean your appliance.

WARNING: Some detergents or cleaning agents may damage the surface. Do not use abrasive detergents, cleaning powders, cleaning creams or sharp objects during cleaning.

INSTALLATION OF THE OVEN DOOR

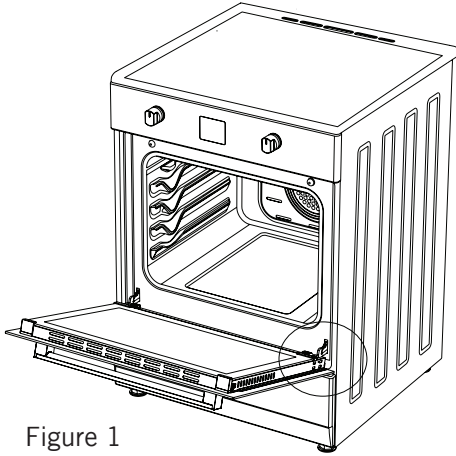


Figure 1

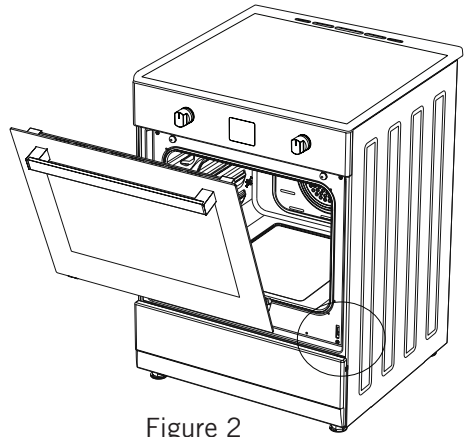


Figure 2

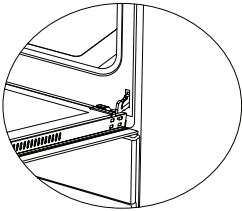


Figure 1.1

Completely open the oven door by pulling it to yourself. Afterwards, perform the unlocking process by pulling the hinge lock upwards with the help of a screw driver as shown in **figure 1.1**.

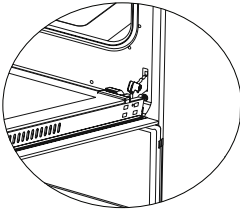


Figure 1.2

Bring the hinge lock to the widest angle as shown in **figure 1.2**. Bring both hinges connecting the oven door to the oven to the same position.

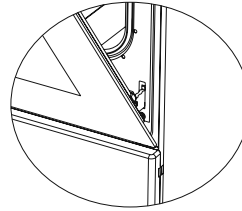


Figure 2.1

Afterwards, close the oven door as to lean on the hinge lock as shown in **figure 2.1**.

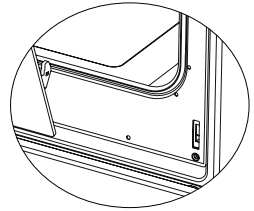


Figure 2.2

To remove the oven door, pull it upwards by holding it with both hands when close to the closed position as shown in **figure 2.2**.

In order to re-place the oven door, perform the abovementioned steps in reverse.

CLEANING AND MAINTENANCE OF THE OVEN'S FRONT DOOR GLASS

Remove the profile by pressing the plastic latches on both left and right sides as shown in figure 3 and pulling the profile towards yourself as shown in figure 4. Then remove the inner-glass as shown in figure 5. If required, middle glass can be removed in the same way. After cleaning and maintenance are done, remount the glasses and the profile in reverse order. Make sure the profile is properly seated in its place.

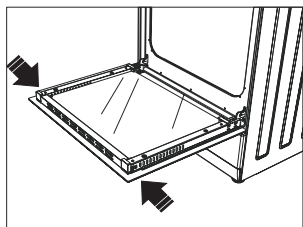


Figure 3

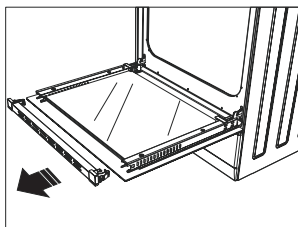


Figure 4

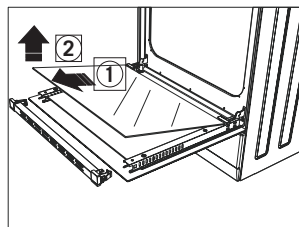


Figure 5

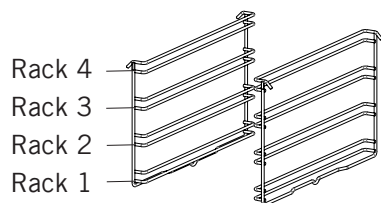
CATALYTIC WALLS *

Catalytic walls are located on the left and the right side of cavity under the guides. Catalytic walls banish the bad smell and obtain the best performance from the cooker. Catalytic walls also absorb oil residue and clean your oven while it's operating.

Removing the catalytic walls

In order to remove the catalytic walls; the guides must be pulled out. As soon as the guides are pulled out, the catalytic walls will be released automatically. The catalytic walls must be changed after 2-3 years.

RACK POSITIONS

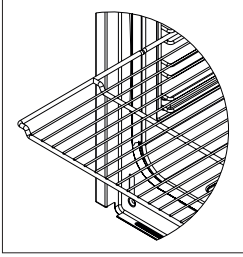


It is important to place the wire grill into the oven properly. Do not allow wire rack to touch rear wall of the oven. Rack positions are shown in the next figure. You may place a deep tray or a standard tray in the lower and upper wire racks.

Installing and removing wire racks

To remove wire racks, press the clips shown with arrows in the figure, first remove the lower, and then the upper side from installation location. To install wire racks; reverse the procedure for removing wire rack.

USING THE WIRE GRILL



It is important that the wire grill and the tray are properly and/or correctly placed on the wire racks. Place the grill or tray between two rails and make sure it is balanced before putting food on it.

CHANGING THE OVEN LAMP

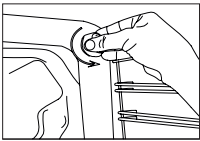
WARNING: To avoid electric shock, ensure that the appliance circuit is open before changing the lamp. (having circuit open means power is off) First disconnect the power of appliance and ensure that appliance is cold.

Remove the glass protection by turning as indicated in the figure on the left side. If you have difficulty in turning, then using plastic gloves will help you in turning.

Then remove the lamp by turning, install the new lamp with same specifications.

Reinstall glass protection, plug the power cable of appliance into electrical socket and complete replacement. Now you can use your oven.

Type G9 Lamp



220-240 V, AC
15-25 W

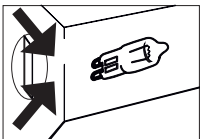
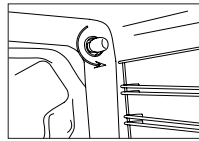


Figure 6

Type E14 Lamp



220-240 V, AC
15 W



Figure 7

WARNING: This product contains a light source of energy efficiency class G.

TROUBLESHOOTING

You may solve the problems you may encounter with your product by checking the following points before calling the technical service.

Check Points

In case you experience a problem about the oven, first check the table below and try out the suggestions.

Problem	Possible Cause	What to Do
Oven does not operate.	Power supply not available.	Check for power supply.
Oven stops during cooking.	Plug comes out from the wall socket.	Re-install the plug into wall socket.
Turns off during cooking.	Too long continuous operation.	Let the oven cool down after long cooking cycles.
	More than one plugs in a wall socket.	Use only one plug for each wall socket.
Oven door is not opening properly.	Food residues jammed between the door and internal cavity.	Clean the oven well and try to re-open the door.
Electric shock when touching the oven.	No proper grounding.	Make sure power supply is grounded properly.
	Ungrounded wall socket is used.	
Water dripping.	Water or steam may generate under certain conditions depending on the food being cooked. This is not a fault of the appliance.	Let the oven cool down and than wipe dry with a dishcloth.
Steam coming out from a crack on oven door.		
Water remaining inside the oven.		

Problem	Possible Cause	What to Do
Smoke coming out during operation.	When operating the oven for the first time	Smoke comes out from the heaters. This is not a fault. After 2-3 cycles, there will be no more smoke.
	Food on heater.	Let the oven to cool down and clean food residues from the heater.
When operating the oven burnt or plastic odour coming out.	Plastic or other not heat resistant accessories are being used inside the oven.	At high temperatures, use suitable glassware accessories.
Oven does not heat.	Oven door is open.	Close the door and restart.
	Oven controls not correctly adjusted.	Read the section regarding operation of the oven and reset the oven.
	Fuse tripped or circuit breaker turned off.	Replace the fuse or reset the circuit breaker. If this is repeating frequently, call an electrician.
Oven does not cook well.	Oven door is opened frequently during cooking.	Do not open oven door frequently, if the food you are cooking does not require turning. If you open the door frequently internal temperature drops and therefore cooking result will be influenced.
Internal light is dim or does not operate.	Foreign object covering the lamp during cooking.	Clean internal surface of the oven and check again.
	Lamp might be failed.	Replace with a lamp with same specifications.



HANDLING RULES

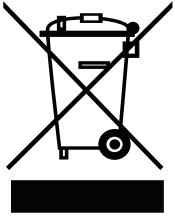
1. Do not use the door and/or handle to carry or move the appliance.
2. Carry out the movement and transportation in the original packaging.
3. Pay maximum attention to the appliance while loading/unloading and handling.
4. Make sure that the packaging is securely closed during handling and transportation.
5. Protect from external factors (such as humidity, water, etc.) that may damage the packaging.
6. Be careful not to damage the appliance due to bumps, crashes, drops, etc. while handling and transporting and not to break or deform it during operation.

RECOMMENDATIONS FOR ENERGY SAVING

Following details will help you use your product ecologically and economically.

1. Use dark coloured and enamel containers that conduct the heat better in the oven.
2. As you cook your food, if the recipe or the user manual indicates that pre-heating is required, pre-heat the oven.
3. Do not open the oven door frequently while cooking.
4. Try not to cook multiple dishes simultaneously in the oven. You may cook at the same time by placing two cookers on the wire rack.
5. Cook multiple dishes successively. The oven will not lose heat.
6. Turn off the oven a few minutes before the expiration time of cooking. In this case, do not open the oven door.
7. Defrost the frozen food before cooking.

ENVIRONMENTALLY-FRIENDLY DISPOSAL



Dispose of packaging in an environmentally-friendly manner.

This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable throughout to the EU.

PACKAGE INFORMATION

Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.